

United States Patent [19]

Gillmore et al.

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[54] REDUCED CALORIE, HIGH FIBER PASTA

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[51] Int. Cl.⁵ **A23L 1/16**

[52] U.S. Cl. **426/557; 426/269; 426/804**

[58] Field of Search **426/269, 557, 549, 496, 426/113, 106, 804**

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[57] ABSTRACT

The invention relates to a method for preparing low calorie pasta product comprising glutinous flour, an added fiber source, a reducing agent, and water. The use of a reducing agent in the method of the invention neutralizes oxidizers present in or on the surface of the added fiber source whereby improved texture and mouth feel of high fiber-containing pasta is achieved. The amount of corn fiber, soy fiber, oat fiber, etc. in the pasta can be up to about 30 percent by weight without adverse effect on paste texture or color. By replacing some of the glutinous flour in the pasta with bulk fiber, the calorie content of the pasta is reduced.

26 Claims, No Drawings